

STARTERS

- Olives, granary bread, wild garlic and seaweed dip 3.75 pp
- Selsey crab pate, toasted brioche, basil puree 8
- Potted duck, chilli & pear chutney, sourdough bread 7.50
- Crab & prawn cocktail, crouton, Bloody Mary mayonnaise 11
- 'Proper' whitebait, lemon salt, citrus mayonnaise 7.50
- Sun ripened local tomatoes, Markham farm asparagus, peas shoot, Dell Quay wild herb & lemon dressing 7 (vg)
- Bourbon & treacle cured salmon, seaweed, orange oil 7.5
- South coast scallops, sea spaghetti, Oxspring's ham, seaweed and tarragon butter 12.5

SHARERS

- Dell Quay Board
- Selsey crab pate, bourbon and treacle cured salmon, crab and prawn cocktail, seaweed and wild garlic mayonnaise 20
- British Charcuterie
- Oxspring's dried ham, cold smoked mutton, rosemary Suffolk salami, balsamic onions, chilli and pear chutney, toasted sourdough bread and Netherend butter 20

SEAFOOD

FILLETS	LAND & SEA	CRUSTACEA
Served with samphire, jersey royals, lemon & caper butter	Served with garlic & tarragon butter & truffled triple cooked chips	Served with chalk valley watercress, garlic and seaweed mayonnaise & shoestring fries
Hake 15	Steak & Lobster	Dressed Selsey crab 18.5
Sea bass 18	227g Aberdeen Angus hanger steak & ½ Selsey lobster 35	Whole Selsey lobster (½ kilo) 40
Wine recommendation Whispering Angel, Côtes de Provence	Burger & Lobster	½ Dozen Tiger prawns 21.5
	200g prime British beef burger, cheese & smoked bacon & ½ Selsey Lobster 29.5	Wine recommendation Esprit Marin Picpoul de Pinet
	Wine recommendation Jealousy Pinot Noir (Chilled)	

MAINS

- Fish & Chips – samphire battered South coast cod, seaweed salted triple cooked chips, tartare sauce, crushed minted peas 15
- Dell Quay beef burger, cheese, shredded lettuce, pickles, ketchup & mayonnaise, shoestring fries 13.50  
Add smoked bacon 1
- 8oz Dingley Dell gammon steak spiced pear chutney, fried heritage hen egg, triple cooked chips 13.50
- 28 day aged Aberdeen Angus sirloin steak, horse radish & tarragon mousse, baby leaves, truffle fries 23.50
- Markham farm asparagus, Jersey Royals, tempura samphire & spiced Nutbourne tomato jam (vg) 13
- Somerset camembert and Portabello mushroom burger, Nutbourne tomato jam, shoestring fries (v) 12.50

SIDES

- Cornish new potatoes, garlic and tarragon butter 4
- Baby leaves and cherry tomatoes 4
- Samphire, lemon & caper butter 5
- Pan fried seaweed, tarragon butter 5
- Crispy sea spaghetti 5
- Triple cooked chips / shoestring fries 3.75

PUDDINGS

- Spring berry cheesecake 5.5
- Elderflower & raspberry fool 5.5
- Chocolate brownie, salted caramel ice cream 5.5
- Local strawberries, apple sorbet & home-grown mint (vg) 5.5
- British Cheeseboard
- Shropshire blue, Sussex Charmer, Cornish organic brie 10
- Trio of Jude's Ice Cream
- Very vanilla. salted caramel, double chocolate 5.5

